

Forms and tables for a detailed home brewing log book

Kai Troester

This log book has been designed for the avid home brewer who wants to keep very detailed notes of the recipe, brewing process and taste progression of the beer. It provides a number of fields, many of which may not be needed for a particular brew, but it allows for consistent record keeping and quick comparison between batches.

Here are a few notes regarding the use of these sheets:

Recipe

Batch number/ batch name: note the number and name of the batch on the top of every page.

Water treatment: this has been primarily designed for brewers who build their own water, but can also be used when a mineral analysis of the brewing water is available. There are fields for 2 water sources to cover blending of waters. Add the amount of strike and sparge water to be used and the amount of salts that will be added. Use only one line if strike and sparge water will be treated the same or you don't have to split them for water treatment (e.g. large enough vessel). A computer program should be used to calculate the resulting mineral levels which are then noted on the right hand side. A nomograph is available to determine the residual alkalinity of the brewing water. The german hardness scale is given since the residual alkalinity is easily expressed in this scale. Check Palmer on how to use the nomograph (<http://www.howtobrew.com/section3/chapter15-3.html>)

Grist:List the amount, grist percentage, type and maltster of the grains used. If malt extract or sugars are used they could also be listed here or in the hops/spices section. The rightmost column can be used to record the gap width that the mill was set to. This has an effect on the efficiency and lauter speed and might be of interest later.

Hops/spices: list items added during the boil here and check the IBU formula that was used.

Miscellaneous: room for other recipe related notes

Yeast: list strain of yeast, propagation and pitch amount here

Brew day

mash: Note the planned mash schedule here, especially the strike water temp and desired rest temperature. The right hand side provides fields to fill in the actual measured rest temperatures and pH (in case pH was measured).

Mash diagram: use this diagram to plot the mash schedule if desired

Lauter: This has been designed for batch sparging and lets you record the lauter wort clarity and pH levels of the run-offs



Boil: Record boil parameters here. Important are pre-boil and post-boil volume. When calculating boil-off, note that there is a volume difference of about 4% between boiling hot and room temperature wort. If the final gravity is corrected with water additions, it can be noted as well.

Time-comment: Use this section to record the brew day progression , especially mash and lauter. Start the time with dough-in and record steps like infusions, decoctions, rest temperature reached, acid or salt additions, lauter start/end, length of oxygenation,

Fermentation

Use this diagram to record the fermentation progression. Pitch temperature should be noted as well as the temperature progression of the beer. If the gravity is measured you can add this as well. The record of fermentation temperature will be helpful in finding the source of fermentation off-flavors and the gravity readings are good for judging the yeast performance.

The left hand space provides room for short notes (racked to keg, started tasting good, added krausen)

If a fast ferment test is performed and the limit of attenuation is known, it can be recorded in the upper left corner.

Notes

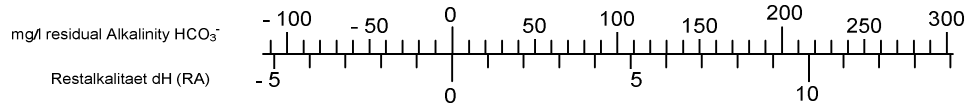
Use this page to record more detailed notes about the beer progression as well as tasting notes and suggestions for future improvements.

Tables

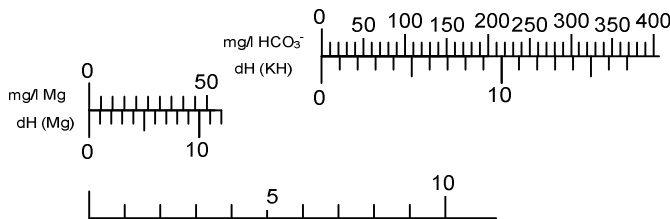
Keep these tables in the back of the note book as they provide a quick way of determining attenuation and alcohol content.



batch number		batch name					brew date					
water treatment							result					
water source 1			%		water source 2			%		Ca ²⁺ mg/l	Mg ²⁺ mg/l	HCO ₃ ⁻ (rest) mg/l
strike water	CaSO ₄ ·2H ₂ O	NaCl	MgSO ₄ ·7H ₂ O	CaCl ₂ ·2H ₂ O	NaHCO ₃	CaCO ₃	g		Na ⁺ mg/l	SO ₄ ²⁻ mg/l	RA dH	
sparge water	CaSO ₄ ·2H ₂ O	NaCl	MgSO ₄ ·7H ₂ O	CaCl ₂ ·2H ₂ O	NaHCO ₃	CaCO ₃	g		Cl ⁻ mg/l	HCO ₃ ⁻ mg/l		



$$RA = KH - \frac{CH + 0.5MH}{3.5}$$



$$1 \text{ dH (KH)} = 21,7 \text{ mg/l HCO}_3^-$$

$$1 \text{ dH (MH)} = 4.33 \text{ mg/l Mg}$$

$$1 \text{ dH (CH)} = 7.14 \text{ mg/l Ca}$$

grist						miscellaneous					
amount	kg	%	type	maltster	mill gap						
amount	kg	%	type	maltster	mill gap						
amount	kg	%	type	maltster	mill gap						
amount	kg	%	type	maltster	mill gap						
amount	kg	%	type	maltster	mill gap						
amount	kg	%	type	maltster	mill gap						
total	kg										
hops/spices											
amount	g	a.-acid	IBU	boil time	type						
amount	g	a.-acid	IBU	boil time	type						
amount	g	a.-acid	IBU	boil time	type						
amount	g	a.-acid	IBU	boil time	type						
amount	g	a.-acid	IBU	boil time	type						
amount	g	a.-acid	IBU	boil time	type						
total IBU			IBU formula: <input type="checkbox"/> Tinseth <input type="checkbox"/> Rager <input type="checkbox"/> Garetz <input type="checkbox"/> Other _____								
yeast											
type		propagation			pitch amount						



batch number		batch name	
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	hops none <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> strong malt none <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> strong other none <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> strong aroma ___/12	clarity none <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> strong head none <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> strong appearance ___/3	bitter none <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> strong sweet none <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> strong mouthfeel none <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> strong carbonation none <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> strong flavor ___/20 mouthfeel ___/5 overall ___/10 total ___/50
suggested improvements			



